

THE HIGHEST AWARD.

Royal Baking Powder in Strength and Value 30 Per Cent. Above its Nearest Competitor.

The Royal Baking Powder has the enviable record of having received the highest award for its class in the greatest strength, purest ingredients, most perfectly combined—wherever exhibited in competition with others. In the exhibitions of former years, at the Centennial, at Paris, Vienna and at the various State and Industrial fairs, where it has been exhibited, judges have invariably awarded the Royal Baking Powder the highest honors.

At the recent World's Fair the examinations for the baking powder awards were made by the experts of the chemical division of the Agricultural Department of Washington. The official report of the tests of the baking powders which were made by this department for the specific purpose of ascertaining which was the best, and which has been made public, shows the leavening strength of the Royal to be 160 cubic inches of carbonic gas per ounce of powder. Of the cream of tartar baking powders exhibited at the Fair, the next highest in strength this tested contained but 133 cubic inches of leavening gas. The other powders gave an average of 111. The Royal, therefore, was found to be 20 percent greater leavening strength than its nearest competitor, and 44 per cent. above the average of all the other tests. Its superiority in other respects, however, in the quality of food it makes as to fineness, delicacy and wholesomeness, could not be measured by figures.

It is these high qualities, known and appreciated by the women of the country for so many years, that have caused the sales of the Royal Baking Powder, as shown by statistics, to exceed the sales of all other baking powders combined.

"Your friend, I hear, paints faces beautifully." "She—Only one."—Syracuse Post.

The Baker's Bill

Tells of greatly increased appetites in his family as a result of taking Hood's Sarsaparilla.

A friend who has been afflicted with Hood's Sarsaparilla. After two bottles a great change was noticed. I do not have that faint feeling, no pain in the stomach, especially after eating, and in fact I feel like a new person and hold some of the same feelings. Every day I feel better. I am using Hood's Sarsaparilla and with Hood's Pills. Mrs. Mary E. Ecker, 165 Alabama St., Brooklyn, N. Y.

Hood's Sarsaparilla Cures

Hood's Pills cure biliousness, etc.

The Greatest Medical Discovery of the Age.

KENNEDY'S MEDICAL DISCOVERY.

DONALD KENNEDY, of ROXBURY, MASS.

Has discovered in one of our common pastures a remedy that cures every kind of Humor, from the worst Scrofula down to a common Pimple.

He has tried it in over eleven hundred cases, and never failed except in two cases (both under humor). He has now in his possession over two hundred certificates of its value, all within twenty miles of Boston. Send postal card for book.

A benefit is always experienced from the first bottle, and a perfect cure is warranted when the right quantity is taken.

When the lungs are affected it causes shooting pains, like needles passing through them; the same with the Liver or Bowels. This is caused by the ducts being stopped, and always disappears in a week after taking it. Depend on the label.

If the stomach is full or bilious it will cause squishy feelings at first.

No change of diet ever necessary. Eat the best you can get, and enough of it. Dose, one tablespoonful in water at bedtime. Sold by all Druggists.

Two Stepping Stones

to consumption are ailments we often deem trivial—a cold and a cough. Consumption thus acquired is rightly termed "Consumption from neglect."

Scott's Emulsion

not only stops a cold but it is remarkably successful where the cough has become deep seated.

Scott's Emulsion is the richest of fat-foods yet the easiest fat-food to take. It arrests waste and builds up healthy flesh.

Prepared by Scott & Borne, N. Y. All druggists.

W. L. DOUGLAS \$3 SHOE

IS THE BEST, NO SQUEAKING. 55, CORDOVAN, FRENCH MANUFACTURED. \$4.50 FINE CALF & KANGAROO. \$3.50 PATENT. 3 SOLES. \$2.50 \$2. WORKINGMEN. EXTRA FINE. \$2.12 1/2 BOYS SCHOOL SHOES. LADIES. \$3.50 \$2.12 1/2. BEST GINGHAM. W. L. DOUGLAS. BROCKTON, MASS.

You can save money by wearing the W. L. Douglas \$3.00 shoe.

Because, we are the largest manufacturers of this grade of shoes in the world, and guarantee their value by stamping the name and price on the bottom, which protect you against high prices and the middleman's profit. Our shoes are made of the best material, in style, easy fitting and wearing qualities. We have them sold everywhere at lower prices for the value given than any other make. Take no substitute. If your dealer cannot supply you, we can.

\$500 MADE-CUT THIS OUT!

SUITS AND OVERCOATS

ALMOST GIVEN AWAY! The GLOBE SHOE AND CLOTHING CO., of St. Louis, offers \$500 in any one who can prove that they do not save you \$25.00 in buying a suit or overcoat. This \$25.00 in Suits and Overcoats are sold elsewhere \$15.00 to \$20.00. This is a saving of 25 per cent. on all Suits, Shoes, Caps and Underclothing. Satisfaction guaranteed or money refunded. Country orders promptly filled and illustrated catalogue sent on request. THE GLOBE OCCUPIES THE ENTIRE BLOCK, 1701 to 1710 Franklin Avenue, ST. LOUIS, MO.

A FAMOUS WARSHIP.

Had Fate of the Kearsarge, Conqueror of the Alabama.

Standing before the bulletin-boards of any of the newspapers of the country, on a morning in the early days of last February, we should have found ourselves in a group of people eagerly discussing the news. We should have heard exclamations of surprise, sorrow, and regret arising on every side: "What! the old Kearsarge wrecked!" "What a pity to lose the famous old ship!" "Too bad that she should be lost!"—while the older men in the crowd, turning to the younger, were recalling incidents of those stirring times when the Alabama, built in England for the Confederate States, was for nearly two years the terror of the seas.

During the height of the civil war, from the Sunday, August 24, 1862, when she was put in commission under the command of Capt. Raphael Semmes, near the Azores, to that Sunday, June 19, 1864, when she was sunk off the coast of France, the Alabama roamed at will over the North Atlantic, South Atlantic and Indian oceans. From Newfoundland to Singapore her name was known and spoken with fear. Apprehensions and disaster, she captured and looted prizes, pursued and destroyed merchantmen, but eluded all naval pursuit. Escaping every danger, she accomplished more work and did more harm than any other ship of ancient or modern times.

So great, indeed, was the injury done to American commerce, that at length the government built a ship of good live-ack in the navy-yard of Portsmouth, N. H., and naming her the Kearsarge, after one of the mountain peaks of the Old Granite State, commissioned her, under the command of Capt. John A. Winslow, to hunt down this famous "Corsair of the Seas."

The Kearsarge immediately went in search of the Alabama, and found her at last in the harbor of Cherbourg, on the northern coast of France. The Alabama had run in there for coal, and Capt. Winslow, having made sure of his famous enemy, awaited her off the coast. Visitors from Paris, and all the country round, flocked to town, as rumors of a coming naval combat filled the air, and the rumors poured out without foundation; for on Sunday morning, June 19, 1864, while thousands of spectators lined the shore, the Alabama, flushed with her past exploits, and to confident of success, sailed proudly out to meet the Kearsarge beyond the neutral waters of the bay.

"We, as victors, will continue last night's festivities on shore this evening," said the Alabama's officers to their friends, on taking leave, laughing merrily over the hand-shakings and good-bys. One hour and two minutes from the time the first guns were fired, those very confident officers were swimming for their lives, and the Alabama, riddled with shot and shell, her hull pierced through and through by the eleven-inch shells from the great after-pivot gun of the Kearsarge, and with many of her crew killed and wounded, had disappeared forever beneath the waves.

"The Alabama sunk!" How the news, when it arrived, flashed over this country, and with what rejoicing it was received in all the loyal States!—H. Gilbert Frost, in St. Nicholas.

ANCIENT ELECTRICIANS.

Some Interesting Theories Advanced by a Biblical Student.

Since the startling discovery that Joseph, in Egypt, was the original single taxer, excessive astonishment need not greet the revelation that the ancient prophet Moses was probably the father of electricians. As King Solomon declared, there is nothing new under the sun. The theory that electricity, which this age prides itself upon as its own power, was known to the Ten Commandments, and was well known to the Israelites, if not to the Phoenicians, has been advanced by a shrewd biblical student, C. B. Warrand. As Plazzi Smyth has pointed out to establish the wonderful astronomical genius of the old Egyptians by a thorough investigation of the great pyramid, so Mr. Warrand has brought modern science to bear upon the ark of the covenant and the temple of the ancient Israelites. When Moses built his box for the commandment tablets, he rejected the common cedar and other native woods and chose fir wood, which had to be imported by the Phoenician merchants from the southern part of Europe.

Now, fir happens to be the best-known non-conductor among all the great number of various timbers. Furthermore, Moses had this fir box lined inside and outside with beaten gold, thus converting the ark of the covenant into a very expensive, but very perfect, Leyden jar, or storage battery for electricity. "Edison or Tesla," declares Mr. Warrand, "could not have improved upon Moses' fir and gold box." The carbon in the fir of the ark of the covenant charged the strange battery. Aaron improved upon this by the building of poles fifty ells (one hundred and fifty feet) high. These poles were covered with beaten gold, and gold chains were hung from the poles to the ark—a method by which the prophet secured a complete and powerful electrical connection. His sons were killed, without wounds or bruises, by fire breaking out of the ark. Investigator Warrand has asserted that in order to deal death from this apparatus Aaron had only to remove the costly camel's hair carpets, which were almost perfect non-conductors of electricity, and make the culprit stand on terra firma. That several members of revolting tribes of Israelites were thus electrocuted is also a matter of record in the Bible. In building the temple Solomon found that copper would do as well as gold. He had the temple covered with copper, and copper water-pipes into the cisterns inside the temple. On the temple, or rather on its roof, a number of gilt spears were placed in strategic positions, from six to ten feet high. All these curious facts may not be convincing, but they certainly compel us to wonder if, after all, some of the laurals of Franklin may not yet be awarded to Moses.—Philadelphia Record.

Salt-Loving Plants.

The wild hibiscus is a large and beautiful plant, with delicate pink, and sometimes white, large as it is, it has none of the coarseness of the single hollyhock, which it suggests. It is a tide-water plant, but it is found along the marshes about Syracuse, where salt-springs make the damp earth brackish and seem to furnish something necessary to the growth of the plant.—N. Y. Sun.

DOMESTIC CONCERNS.

—Beets should not be pared or cut in the house. Wash with a brush, and boil until they can be easily pierced with a fork. This will be from two to three hours. Skim them out and cover with cold water, when the skins can be easily removed.

—Burnt Sugar Cream: Take a teaspoonful of sugar, put it on the fire in an iron skillet, and cook until it becomes a quart of rich custard seasoned with cinnamon, and add the sugar to it. Both must be hot when first mixed. At first it will look as if the sugar had spoiled the custard, but when dissolved it seasons deliciously. For more custard double the quantity of sugar. Freeze as ice cream.—Good Housekeeping.

—Stewed Apples: Put a cupful of water, the same amount of sugar, and a few bits of stick cinnamon. In an agate saucepan and boil slowly fifteen minutes. Pare and slice the apples, and place in a saucepan; remove the spice from the sirup and pour it over the apples; cover closely and stew until tender, but not broken. Serve cold with sweetened, whipped cream, or stiffly-beaten and sweetened whites of eggs.—Ohio Farmer.

—Maple Sugar Pie: Make rich pie-crust. Sift over bottom crust a thin layer of dry flour; distribute evenly over that one and one-half coffee-cupfuls of maple sugar; over this pour one cupful cream; drop tiny pieces of butter all around the top, sift on another layer of dry flour, put on top crust, slit in one or two places. Fold strip of cloth two inches wide, wet in cold water, round edge of crust and plate. Bake in slow oven; remove cloth when done and set to cool; serve cold. It may boil over somewhat in the oven and split the pie slightly, but will be all right when cold.—N. Y. Observer.

—Fish Fried: Soyer gives the following excellent recipe for cooking fish: Lay one or more pounds of halibut in a dish, with salt over the top, and water not to cover the fish. Let it stay one hour for the salt to penetrate. Drain and dry it; then cut out the bone and take off the fins, divide the pieces into slices half an inch thick; put a quarter of a pound of oil, butter, lard or dripping into a frying pan; dip the fish into a batter and fry till the pieces are of nice color and all sides alike. When quite done take them out with a slice, drain, and serve with any sauce liked. All fish, especially those containing oil, are improved by this method; the oil is absorbed by the batter.—Pittsburgh Chronicle.

—Preserved pineapple has all of the delicious flavor of the fruit, and besides being useful in all ways that ordinary preserves are useful, it is supremely good for filling in layer cakes. So, now that pineapples are at their best and cheapest in most markets, it is wise to prepare some for winter use. The recipe calls for a pound of sugar for every pound of fruit and a half-pound of cooking. The pineapple must be shredded after the eyes and the core have been cut out. It is tedious work preparing it, but it holds a good deal of interest, and it, too, might be cooked to extract this, and the tough, stringy fiber taken out.—N. Y. Times.

BEE-KEEPING MISTAKES.

Why Some Men Never Make a Success of the Business.

In the American Bee Journal a writer says: To think that the man who never made a success at anything tried, will make a success with bees. To try to keep one hundred colonies where fifty would starve. To neglect to give the bees proper care in spring and fall—in fact all the time—and hope for generous returns. To neglect to put the bees away into winter quarters in good condition, then expect to find them strong in the dawn of early spring. To rob them of their stores too late for them to replenish, thus causing them to starve, then blame them for perishing and curse your luck. To try to use all patent hives and appliances because some oily-tongued agent tells him to, and expect to succeed. To ventilate his hives with cracks in the roof and knock holes in the bottom. To keep plenty of weak colonies on hand, and expect to escape the ravages of the comb grub by using a moth-proof hive. "Nonsense!" To fail to put on the surplus cases at the right time, then blame God, nature and the bees for no surplus. "Watch, work and wait," must be your motto in hoping for success. To let the grass and weeds grow so rank around the hives that the bees can't find them, then expect to become a prince in the business. To use old foggy dog-box hives, whose internal mechanism you cannot view without cutting out the combs, then expect to become scientific. To allow dirt and filth to accumulate on the bottom-boards of the hives, as a hot-bed for the propagation of moths. To buy an extractor before you know what to extract from—one pound sections or brood-nest. To boast of your knowledge—talk about drones laying eggs and the queen being the king's bee. To try to keep bees but not have some books on bee culture at hand, with which you are well acquainted, and think yourself a bee master. To expect to reap wonderful results with bees without labor, knowledge, patience and costs. "No excellence without labor." To become cranky and think no one else keeps bees as you do. This is a progressive age. To grumble because you have to feed your bees some seasons.

HINTS FOR HORSEMEN.

In case of fire in stables, put a saddle on your horse and you can lead him out without difficulty.

Just before driving a light feed of oats should be given instead of a heavy feed of a more bulky grain.

The power and longevity of the horse are in exact ratio to the intelligent care and feeding he receives.

Horses recovering or suffering from debilitating diseases are readily overcome by heat and should not be put to exhaustive work.

The horse was used as food by the early Saxon settlers of Britain, but as civilization advanced horseflesh became unfashionable.

In training a colt the safest rule is to teach him one thing at a time, and be sure that it is learned thoroughly before attempting something else.

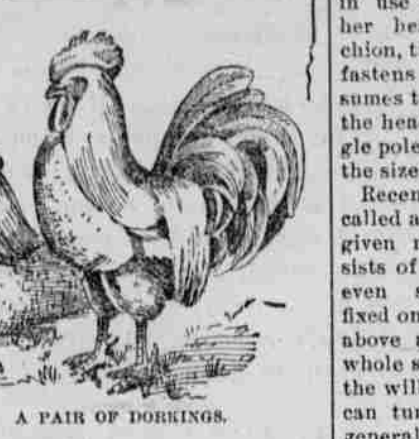
By using a bit that hurts you will teach a colt to dread the bit and shrink from it. This should never be. He should be taught to drive well up on the bit and yield a quick obedience to it.

AGRICULTURAL HINTS.

ALL ABOUT DORKINGS.

Some of the Characteristics of a Very Popular English Breed.

This breed of fowls is older even than the English nation, by whom it is considered the ideal table fowl. In fact, the breed is so popular in that country that it is generally regarded as an English breed of fowl. There are four varieties of the Dorkings, viz.: Gray, silver gray, white and cuckoo. The cocks of the gray variety have either a pure black or slightly mottled breast, the neck and back being white, striped with black, and the wings nearly white crossed by a well-defined black bar. The silver grays are always alike in color, the male having a black breast, white wings crossed by a black bar and a black tail. The head, neck and back are pure silvery white, without a sign of yellow or straw color. The white Dorking is not quite so large as the other varieties which it is considered to surpass in symmetry. Its plumage is pure white and it possesses what is known as "rose comb," the others having a somewhat larger single comb.



A PAIR OF DORKINGS.

glo combs. The cuckoo Dorkings have a peculiar plumage, consisting of a marking of bars or penicils of dark blue gray on a ground of lighter gray. In size it is slightly larger than the white, but smaller than the other varieties.

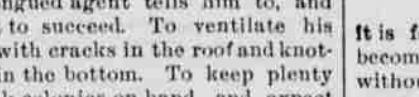
Dorkings have full broad breasts, broad backs, short legs and are rather short in the neck. They have five toes on each foot. The male in good condition will weigh twelve pounds and the hen nine pounds. They are fair layers, good mothers, mature early and grow rapidly. The great objection is the delicacy of the young birds, which renders raising them difficult. The climate, or the soil, or both, in many parts of the United States does not seem to agree with them. This may, however, be due to too much inbreeding, as fresh blood is difficult to procure.

Dorkings can only be successfully raised on a dry soil, dampness being peculiarly fatal to them. They also require a wide range. The Dorking is not easily suited to the requirements of the American market, its shanks being white, while we generally prefer yellow ones. Its skin is also white or pale yellow, instead of the gold color usually demanded; but for the production of cross-breed fowls for the table it should prove of great value.

CONCRETE FOR HORSES.

Concrete Formed Around Oat Grains Deposited in the Jaws.

A prominent veterinary surgeon of San Francisco has a collection of what are called salivary calculi. These deposits were removed from the jaws of horses. The formation of these substances, which somewhat resemble eggs in shape, is curious. An explanation of where they came from and how easy they were made shows how



A SALIVARY CALCULUS. (Caught by a wild cat.)

It is for an animal to waste away and become a subject for the glue factory without affording a hint as to its ailment.

Calculi are formed in a kind of way in the human body. The pearl in the oyster is manufactured by a quite similar process, but if any pearl were to attain the size of the calculus which was removed from a San Francisco animal's jaw the other day, as described by the Chronicle, the finder might consider himself a millionaire. The calculus was as big as a barnyard egg, and most hens would find proud at achieving an egg of its size. It adhered to a fibrous envelope, which was scraped from it. It was like a mass of hard chalk. These concretions are generally caused by a wild oat working its way to the inferior opening of the salivary duct or canal. The salts of saliva adhere to it, and thus a deposit of carbonates and phosphates of lime ensues. The canal is gradually blocked up and becomes distended. The glands that are affected are just below the ear and at the base of the jaw. When the canal is stopped up the saliva does not flow into the mouth as usual. It takes a horse longer to eat and the lack of saliva makes the fodder of little benefit. A horse which could eat a quart of oats in almost no time before a calculus began to grow has difficulty in disposing of that amount in two hours when the glands are stopped.

Barley as a Food for Hogs.

As we are pretty sure that western Kansas will produce small grain nine seasons out of ten, and as our farmers are well started in the raising of barley, we also have this as a substitute for corn to fall back on should it be required. Our farmers have made good use of barley for the last three or four years, in feeding hogs. We do not claim that barley is a good food for fattening purposes as corn, still, it makes a good substitute, and we can raise four crops of barley to one of corn. Some of our farmers used rye for fattening their hogs; it has its good points, as it will furnish feed in the winter and spring, and make some grain for fattening in the fall. If our farmers would raise more brown corn, the seed could be utilized to fatten hogs. I know of farmers here who have kept their hogs all winter in a thrifty condition on dry alfalfa hay—Kansas Experiment Station.

THE TROTTERING CRAZE.

The trotting craze has caused many breeders to forget that a fast-walking horse is a valuable animal for the farm, for the road and for all kinds of practical work.

COMFORT OF CATTLE.

Valuable Suggestions Regarding Stable Comfort for Cattle.

Winter will soon be here. A merciful man is merciful to his beasts. With regard to live stock, the merciful man will make even his stable comfortable. Horses, cattle and sheep must not only be fed and watered, but they must be housed whether in barns, or folds or stalls.

Valuable horses are kept in single, roomy stalls and generally are not confined by halters. Others are tied up, sometimes in single or double stalls.

Mates of good disposition can be made comfortable in double stalls.

Brood mares should have a single stall.

Sheep may be put by fifties or hundreds in a single fold, but this should be so large that all and each can get at the feed at the same time.

Cattle, especially the milky mothers of the herd, should have a full share of the farmers' care and attention. They cannot be herded together in a fold like sheep. They can, however, be made comfortable in stalls without extra partitions.

In fixed stanchions, which are still in use in most dairies, the cow puts her head through a V-shaped stanchion, the right-hand upright of which fastens at the top and the whole assumes the shape of the Roman II when the head is in. I have favored a single pole with a cattle tie adjustable to the size of the neck.

Recently I have seen what may be called an improvement on either of the given methods. The stanchion consists of two round, upright poles of even size and smoothly rounded, fixed on a round disk made of plank above and below which allows the whole stanchion to turn or revolve at the will of the cow; that is to say she can turn her head by her side—the general natural position—while lying down or while standing turn either way to lick herself or rid herself of a fly. With the old stanchions she could not do so, which was and is the principal objection.

Warmth, more or less, is needed by all animal life, more directly by warm-blooded creatures. When it comes to health and thrift or growth it is produced by food which is as fuel to a furnace or stove, and husbanded by warm stables.

Cattle, horses and sheep will consume (and need it, also) from one-third to one-half more of feed during winter under open sheds or with no shelter overhead, than live stock well housed in barns or stables. Hence it is true economy to provide these. Nothing looks more pitiful than to see cattle and sheep shivering on the lee side of a rail fence in a snowstorm. A man who will subject his animals to such treatment is not a farmer, for he does not even study his own best interests. There may be some readers who would be puzzled by these hints if they would put them to a practical test.—St. Louis Republic.

FAITHLESS HOT KISS.

Wool—Hicks must think a great deal of his wife.

Van Pelt—What makes you think so?

Wool—For five years he has kept a cat at the office to eat the cup custards his wife made for his lunch.—Truth.

Everybody Is Going South Now-a-Days.

The only section of the country where the farmers have made any money the last year is in the South. If you wish to change you should go down now and see for yourself. The Louisville & Nashville Railroad and connections will sell tickets to all points South for trains of October 2, November 6 and December 4, at one fare round trip. Ask your ticket agent about it, and if he cannot sell you excursion tickets write to E. P. Moore, General Passenger Agent, Louisville, Ky., or Geo. B. Horner, D. P. A., St. Louis, Mo.

Common Sense.

Is a somewhat rare possession. Show that you have a share of it by refraining from violent purgatives and drastic cathartics when you are constipated, and by relaxing your bowels gently, not violently, with Hostetter's Stomach Bitters, a wholesome, thorough aperient and tonic. This world-famous medicine conquers dyspepsia, malaria, liver complaint, kidney and bladder trouble and nervousness, and is admirably adapted for the feeble and convalescent.

It is always best for a man, to keep his temper. No one else wants it.

Perjury is repose.—Womankind.

No orchestra can hope to go along harmoniously without concert of action.

She—Boys will be boys. He—So would the girls, if they could.—Life.

How to keep moths out of old clothing—Give it to the poor.

The burglar can give a ball player points on making a safe hit.

Trying to regulate life is a quiet way of telling the devil how to do his work.—Syracuse Courier.

Mrs. CRANDALL—"The servant of to-day doesn't know her place." Mrs. Talmage—"How can she? She changes too often."—Truth.

The higher up a thermometer gets the lower it falls in the public estimation.—Philadelphia Record.

When one is intoxicated by laughing gas ought to be to be called air-tight.—Loves' Courier.

She—"Mamma says I would make an ideal wife." He (regretfully)—"And I am looking for a real wife."—Detroit Free Press.

"THERE'S ONE MAN THAT KEEPS HIS WORD." "He does?" "Yes, no one else will take it."—Atlanta Constitution.

If "to pure all things are pure" then let them have all the strong butter.—Galveston News.

Robinson—"I don't see why they water railroad stock." Higbee—"To form a pool, of course."—Truth.

She—"Why does the ocean make that moaning sound?" He—"Probably one of the bathers stepped on its undertow."—Brooklyn Life.

MAGNAN—"Why do you look so gloomy?" The house is crowded." "Brighten up." "That's just it; someone they should shine."—Fleegende Blätter.

The True Laxative Principle.

Of the plants used in manufacturing the pleasant remedy, Syrup of Figs, has a permanently beneficial effect on the human system, while the cheap vegetable extracts and mineral solutions, usually sold as cathartics, are permanently injurious. Being well informed, you will use the truly healthy only. Manufactured by California Fig Syrup Co.

Mrs. WARD—"Did you tell the lady that I was out?" Ward—"Yes, ma'am." Mistress—"Did she seem to have any doubts about it?" Ward—"No, ma'am." She said she knew you wasn't.—Harlem Life.

Home-Sekers' Excursions.

On Sept. 11, Sept. 25 and Oct. 9 the Burlington Route will sell excursion tickets to all points in the Northwest, West and South-west, at one fare for the round trip, plus \$2.

Lady of the house—"Have you good references?" "References, is it? Oh I have that, and from hundreds of mistresses of business. The idea of my not being permitted to do my act without a net!"—Washington Star.

Hair's Catarrh Cure.

Is a Constitutional Cure. Price 75c.

A cure is perfectly justified in looking with suspicion on a young man who tries to convince her that diamond rings are no longer fashionable for engagement purposes.—Merchant Traveler.

Forty Pies for Lungs Against Winter.

With Hale's Honey of Horehound and Tar, Pike's Toothache Drops Cure in one minute.

GARLAND STOVES AND RANGES

The World's Best

You can easily have the best if you only insist upon it. They are made for cooking and heating in every conceivable style and size for every kind of fuel and with prices from \$10 to \$70. The genuine all-steel ranges are marked and are sold with a written guarantee. First-class merchants everywhere handle them.

Write The Higgins Stove Company, 1000 Broadway, New York City.

ELY'S CREAM BALM

Over a century of experience. Always pain and inflammation. Heals the Sores, Protects the Membrane from colds, Restores the Senses of Taste and Smell. The Balm is quickly absorbed and gives relief at once.

A particle applied to each nostril and in a few minutes. Price 50 cents at drugstores or by mail. ELY BROTHERS, 56 Warren Street, New York.

THE RISING SUN POLISH

FOR DURABILITY, ECONOMY AND FOR GENERAL BLACKING IS UNEQUALLED. HAS AN ANNUAL SALE OF 3,000 TONS. WE ALSO MANUFACTURE THE SUN PASTE STOVE POLISH FOR AN AFTER DINNER SHINE UP TO TOUCH UP SPOTS WITH A CLOTH. MAKES NO DUST IN 50 CENTS PER BOX. THE ONLY PERFECT PASTE. MORSE BROS. PROP'S, CANTON, MASS.

RICO'S CURE FOR CONSUMPTION

WHEN WRITING TO ADVERTISERS PLEASE state that you saw the Advertisement in this paper.

TELLS THE SECRET. "SINCE I USED GLARETTE SOAP"

My Clothes are whiter, my Health better, my Labor less!

BEST, PUREST & MOST ECONOMICAL

MADE BY THE N. K. FAIRBANK COMPANY, ST. LOUIS.

Try to Argue with some bright woman, against Pearline. She uses it—most bright women do. You'll find the arguments all on her side—what can you say against it? We are willing to leave the case in her hands. You'll end by using it.

The fact is, every argument as to the easiest, safest and best way of securing perfect cleanliness is settled by Pearline. If you use it, you know that this is so. If you don't use it, sooner or later you'll have to be convinced.

Beware of cheap imitations. This is as good as "or" the name as Pearline. IT'S FALSE—Pearline is never peddled, if your grocer sends you an imitation, be honest—send it back.

THE POT INSULTED THE KETTLE BECAUSE THE COOK HAD NOT USED SAPOLIO

GOOD COOKING DEMANDS CLEANLINESS. SAPOLIO SHOULD BE USED IN EVERY KITCHEN.